



RIVERSIDE TEPPANYAKI

LAND OR SEA

155.0 pp

Flaming Number One Special

*crab salad with avocado wrapped in Hiramasa kingfish
and flamed on the teppan with our secret sauce*

Wagyu Tataki

seared and chilled served rare with shaved onion, KJ tataki sauce

Carpaccio Scallop

*scallop sashimi, sizzled with heated extra virgin olive oil,
drizzled with wasabi pepper sauce*

Wasaki Shooter

*freshly shucked oyster served in a shot glass with wasaki
(sake mirin and soy vinegar) reduction and lemon squeeze*

Garlic Rice & Red and White Miso Soup

Hot Mushroom Salad

*selection of fresh mushrooms grilled on the teppan
with seaweed butter or soy and served on fresh greens*

Lemon Sorbet

to cleanse the palate

LAND: Wagyu Roll

*razor thin slices of wagyu, teppan seared and rolled with
asparagus, carrot and spinach, finished with butter, soy and brandy*

~or~

SEA: Rock Lobster Tail

*broiled and seasoned to your liking, accompanied by
a selection of grilled asparagus and baby spinach*

Crepe Suzette

*teppanyaki style - freshly made Sapporo beer crepe, flambéed with Grand Marnier,
glazed with orange caramel sauce, served with French vanilla gelato*